



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



LA POINTE

With its glorious ruby red colour, this wine charms at first sight. The nose has delicately fragrant aromas of violet and mint, mingled with curcuma and laurel leaf, with a touch of leather completing the aromatic palette. In the mouth it is beautifully fresh and perfectly balanced, with elegant tannins. It first reveals redcurrant and quince jelly, extending to peaty notes, and finishing on a persistent minerality, with graphite and a subtly oaky nuttiness. A profound, singular wine that unfolds all its personality as the tasting progresses.

FICHE TECHNIQUE



Appellation

AOP Corbières

Millésime

2023

Cépages

Grenache noir 55 %

Syrah 45 %

Degré

13 % alc./vol

Terroir

Sandy clay and sedimentary limestone slopes

Vinification

The Syrah was picked a week before the Grenache. Hand-picked and destemmed, with no crushing. The two varieties were fermented together, with light pumping over up to the end of alcoholic fermentation and some moistening of the cap at the end of the vatting period, which lasted a total of 15 days. 25 % of the volume was then racked into barrels.

Élevage

Concrete vats : 75% of the volume

Barrels : 25% of the volume

Duration : 12 months